

WHAT IS CLAIMED IS:

1. Processed mango juice having a reduced amount of mango juice pulp.
2. Processed mango juice according to claim 1, which has a pulp content of no greater than 20 vol%, when restored to the concentration of the squeezed juice based on sugar content.
3. Processed mango juice according to claim 1 or 2, characterized in that the pulp content is reduced by centrifugal separation.
4. Processed mango juice according to claim 3, characterized in that the centrifugal effect of the centrifugal separation is between 500-20,000(x G).
5. Processed mango juice according to any one of claims 1 to 4, wherein the mango juice is mango puree.
6. A beverage containing processed mango juice according to any one of claims 1 to 5.
7. A beverage according to claim 6, wherein addition of the processed mango juice prevents sedimentation, lowers the viscosity and imparts the excellent flavor of the juice.
8. A beverage according to claim 5 or 6, wherein the processed mango juice is added in an amount from 0.1% to 100% based on the concentration in a squeezed juice state.
9. A beverage according to claim 8, wherein the beverage is an alcoholic beverage.
10. A beverage according to claim 9, wherein the alcoholic beverage is a fruit wine.
11. A beverage according to claim 9, wherein the alcoholic beverage is a liqueur.
12. A beverage according to claim 8, wherein the beverage is a non-alcoholic beverage.
13. A beverage according to claim 12, wherein the non-alcoholic beverage is a soft drink.
14. A beverage according to any one of claims 6 to 13, which is filled into a transparent or semi-transparent container.
15. A process for production of a beverage according to any one of claims 6 to 14, characterized by adding

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processed mango juice.

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